



Toronto, June 1st, 2021 - During the 4th edition of The Authentic Italian Table, the Italian Chamber of Commerce of Ontario Canada (ICCO Canada) presented "Buonissimo!", which took place in a unique online version on May 18 via Zoom. The event was part of the True Italian Taste program, promoted and financed by the Italian Ministry of Foreign Affairs and International Cooperation, carried out by Assocamerestero in collaboration with the Italian Chambers of Commerce abroad to strengthen and to protect the authentic Italian products. True Italian Taste is part of "The Extraordinary Italian Taste" program.

During the event six local restaurants, represented by their chefs, participated in an online competition, and prepared a recipe live during the event. Each one of the chefs received a number of rules to follow ahead of the event, and they had to select a certain number of DOP/IGP products to create their unique recipe for the Buonissimo! event. The featured recipes were not only focused on authentic Italian products and the excellence of Italian cuisine but also to highlight the importance of healthy eating within the context of the Mediterranean diet.

Throughout the event we had the opportunity to learn more about PDO/IGP Italian products, their qualities, characteristics, and various ways of using them in different dishes. Some of the products that were discussed were Extra Virgin Olive Oil DOP, Aceto Balsamico di Modena DOP, Guanciale DOP, Burrata di Andria IGP, Taleggio DOP, Provolone del Monaco DOP, Parmigiano Reggiano DOP, Caciocavallo DOP, Pomodori San Marzano DOP, Pasta di Gragnano IGP.

The six participating restaurants and their chefs were:

1. Aria Ristorante / Chef Federico Seligardi
2. Buono/Stelvio Restaurants / Chef Andrea Tranzillo





3. CIBO Wine Bar / Chef Daniele Corona
4. Locale Restaurant / Chef Andrea Censorio
5. Oretta Restaurant / Chef Gabriele Di Marco
6. Terroni Restaurant / Chef Daniel Mezzolo

During the event each chef spoke about what inspired them to create their dish, the ingredients they used, and they also explained the preparation. The chefs were hard at work to create their dish live during the event, and attendees had the pleasure to see all six chefs at work simultaneously while Michelle was asking them interesting questions, some of them directly from our viewers.

With the help of a selected group of participating media, each chef and his dish were then selected for one of six available awards:

Best use of certified ingredients - Award

BUONO RISTORANTE

Lasagna Bianca

Chef Andrea Tranzillo

Most authentic Italian dish - Award

TERRONI RESTAURANT

Ravioli Ripieni

Chef Daniel Mezzolo

Most creative dish - Award

LOCALE RESTAURANT

Gnocchi Ripieni

Chef Andrea Censorio





Most visually attractive dish - Award

CIBO WINE BAR

Sunshine "Vignarola"

Chef Daniele Corona

Most appealing name of dish - Award

ARIA RISTORANTE

La Burrata Goes To Modena

Chef Federico Seligardi

Best 'Chef's choice' Ingredient - Award

ORETTA RISTORANTE

Braciolo Cu Pumaroru

Chef Gabriele Di Marco

Michelle Jobin - an expert in communications with a wide interest in the food and beverage sector as well as health and wellness - guided and accompanied us during the event interacting with each of the participating restaurants and their chefs.

Buonissimo! was an event full of surprises, and twelve lucky participants won a gift certificate to order the delicious dishes presented during the event from one of the restaurants!

The event saw a great participation of the public and has received a tremendous amount of feedback. The group of media that participated and that helped ICCO Canada select the Award winners received a media kit with various high-quality DOP and IGP products provided by Bertozzi Importing before the event. This group of media had the opportunity to try these wonderful products at home while watching the event. They also received a gift card to order one of the dishes from the participating restaurants.

The dishes that were presented during the event will be available at the participating restaurants for take-out or pick up until June 20th.

